

## POUR COMMENCER

<b>Onion Soup Gratinée</b> Calvados, Crouton, Gruyère	15
<b>Escargots à la Bourguignonne</b>	17
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbs de Provence	22
<b>Seared Scallops</b> Spinach, Chili-Lime Oil, Trout Roe, Vin Blanc	19
<b>Tuna Tartare à la Marseillaise*</b> Espelette Aioli, Potato Gaufrettes	22
<b>Mussels Marinière</b> Chablis, Crème, Fines Herbs, Garlic Baguette	25

## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	15
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkin	16
<b>Steak Tartare*</b> Shallot, Capers, Dijon, Quail Egg, Toast	22

## LES SALADES

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	12
<b>Frisée aux Lardons</b> Soft Poached Egg, Grainy Mustard Vin	15
<b>Salade d'Orange Sanguine</b> Baby Kale, Quinoa, Humbolt Fog Goat, Dates, Maple-Pecan Vinaigrette	14
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	15

## AVEC FRITES

<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	25
<b>Steak à la Bordelaise*</b> Maître d' Butter, Shallot Confit	39
<b>Filet Sliders*</b> Red Onion Jam, Boursin, Arugula	33
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	39

## LES GARNITURES

<b>Pommes Purées</b> Whipped Yukon Gold Potatoes	9
<b>Haricots Verts</b> Shallots, Parsley	12
<b>Macaroni au Gratin</b> Butterkäse & Gruyère	13
<b>Brussels Sprouts</b> Cranberry, Lemon Crème Fraîche	13

## FRUITS DE MER

PLATEAUX

**Le Petit\*** 140    ♦    **Le Grand\*** 250

East & West Coast Oysters, Alaskan King Crab,  
Colossal Black Tiger Shrimp, Ahi Tuna Tartare

Accoutrements des Plateaux  
Horseradish Cocktail, Florida Mustard Sauce,  
Sherry Mignonette, Tabasco

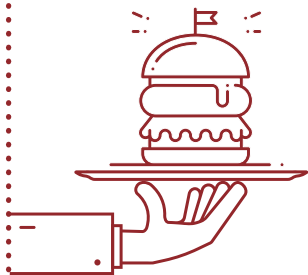
OYSTERS

Sherry Mignonette

<b>West Coast (6)*</b>	25
<b>East Coast (6)*</b>	25

SHELLFISH

<b>Colossal Black Tiger Shrimp (4)</b>	29
<b>Alaskan Jumbo King Crab (1/2 LB)</b>	65



**Burger Royale\***  
Caramelized Onion,  
Butterkäse Cheese,  
Dill Pickle, Remoulade,  
Brioche Bun,  
Pommes Frites 21



## LUNCH



## BIÈRES

## PRESSION

<b>Trumer Pilsner</b> Berkely, CA (4.9%)	8
<b>Hopewell 'Lightbeam' Hazy IPA</b> Chicago, IL (6.3%)	9

## PACQUET

<b>Brasserie D'Achouffe 'La Chouffe' Blonde Ale</b> Belgium (8.0%)	11
---	----

## VINS AU VERRE

## CHAMPAGNE ET BUBBLES

<b>Möet &amp; Chandon Imperial Brut</b> [187ML] Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	26
<b>Joseph Perrier 'Cuvee Royale' Brut Rosé</b> Champagne, France NV (Pinot Noir Blend)	28   140
<b>Camille Braun Brut Rosé</b> Cremant d'Alsace, France NV (Pinot Noir)	17   68
<b>Castelnuovo Prosecco DOC</b> Veneto, Italy NV (Glera)	14   56

## ROSÉ

<b>Maison Saint Aix 'AIX'</b> Vin de Provence, France 2022 (Grenache, Syrah, Cinsault)	16   64
---	---------

## BLANC

<b>Bernard Fleuriet et Fils Sancerre</b> Loire Valley, France 2023 (Sauvignon Blanc)	23   92
<b>Famille Helfrich Dry Reisling</b> Alsace, France 2022 (Riesling)	15   60
<b>Château Lamothe de Haux Bordeaux Blanc</b> Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)	14   56
<b>Trimbach Pinot Blanc</b> Alsace, France 2022 (Pinot Blanc)	15   60
<b>Routestock 'Rt. 121' Chardonnay</b> Carneros, California 2022 (Chardonnay)	17   68

## ROUGE

<b>David Hill Vineyards 'Estate Pinot Noir'</b> Willamette Valley, Oregon 2022 (Pinot Noir)	17   68
<b>Maison Joseph Drouhin Bourgogne Rouge</b> Burgundy, France 2021 (Pinot Noir)	22   88
<b>J.L. Chave 'Mon Coeur'</b> Côtes du Rhône, France 2022 (Grenache, Syrah, Mourvèdre)	17   68
<b>BonAnno Cabernet</b> Alexander Valley, California 2022 (Cabernet Sauvignon)	22   88

## SANS ALCOHOL

<b>Jus de Jardin</b> Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
<b>Stella Artois Liberté NA</b> Leuven, Belgium (0%)	7